

# Udawany Kölsch (BIAB)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.1 kg (67.4%)	80 %	4
Grain	Weyermann - Vienna Malt	1.5 kg (32.6%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	7 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	0 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Notes

- dam gęstwę amerykańskiego snu bo będę miał na świeżo  
*Nov 30, 2022, 9:31 PM*